

BRAND

Artesano by Moreto

VINTAGE

2018

ORIGIN

DOC - Alentejo

GRAPE VARIETIES

Moreto Preto

VITICULTURE

Climate: A warm and temperate climate with a lot more rainfall in winter than in summer. Average temperature is 16.5°C with 569mm of annual rainfall.

Soil: Limestone-clay, mixed with shale-derived Mediterranean brown soils.

Pruning: Non-grafted, free standing and with very low yields.

Age of vines: 80 years.

VINIFICATION

Manual harvesting into small crates, during the coolest early morning hours. After destemming the grapes are crushed and fermented in stainless steel tanks, under controlled temperatures of 21-24°C.

AGEING

Aged in French oak casks during 12 months. After bottling the wine aged for six months in the bottle.

SERVING SUGGESTIONS

Should be consumed at a temperature of 16°C.

GASTRONOMY

To accompany grilled or roast meats, game, paté and cured cheese.

ANALYSIS

Alcohol: 13,5% vol.

Total acidity: 5,0 g/l

pH: 3,64

Total sugars: 0,5 g/l

TASTING NOTES

Colour: Clean ruby colour;

Aroma: Complex and delicate aroma with predominance of red fruits;

Palate: Intense, with soft but persistent tannins, providing a long, complex and elegant finish.

WINEMAKER

Filipe Perdiz

